

Ridgeback Viognier 2011

Rich, ripe notes of orange rind, ruby grapefruit and glazed pineapple evolve to a creamy midpalate well supported by French oak and lingering white peach on the long mineral finish.

variety : Viognier | 100% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Coastal

analysis : alc : 13.42 % vol rs : 2.1 g/l pH : 3.44 ta : 6.0 g/l so2 : 86 mg/l fso2 : 31 mg/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

4 Stars John Platter 2013
Silver Veritas 2012

ageing : Drink now to 3 years.

in the vineyard : East-West facing vertical shoot positioned vines are grown in Oakleaf and Clovelly soils that are irrigated according to soil moisture and leaf water potential requirements. A slightly leaner canopy enables good light penetration and full bunch ripeness.

about the harvest: Grapes were handpicked on 26 and 27 January 2011

- Bunches were picked at full ripeness.
- Analysis:

Sugar	Acid	pH
24.2° Balling	5.45g/l	3.35

in the cellar :

- The grapes were destemmed without crushing, retaining a wholeberry component to press at about 70%. Juice settled overnight with pectalytic enzyme in stainless steel tanks and the clear juice was gravity fed to 33% new 225 litre French oak barrels.
- All barrels underwent natural fermentation for the first 5 balling and were then inoculated with a commercial yeast strain to ensure a clean ferment to dryness.
- The wine was matured in barrel for 10 months and batonaged regularly to develop mouthfeel.
- A light filtration was done shortly before bottling.

Bottling Date: 8 December 2011

Release Date: May 2012

Bottles: 4932

